Exporters of Rice in India – Gulf Wave Agricom: Perfect Rice for Biryani Lovers

Foremost of all, the type of rice used to prepare the biryani determines the exact size of the grains to use for the dish. Being an **exporters of rice in India**, Gulf Wave Agricom is aware of the role played by quality rice in making your biryani tastier. In creating this fusion of aromatic and flavour, the form of rice makes all the difference whether it is being made at home or for a restaurant.

Why Basmati Rice: The Significance of Rice for Biryani

Biryani is a dish for which the type of rice used has long grains along with a specific fragrance. That's why Basmati rice dominates the market for lovers of biryani from different corners of the globe. Fine, long grain, and well aromatic Basmati rice suitable for this dish as it well soaks spices and herbs flavors. At Gulf Wave Agricom, we source the highest quality of Basmati rice from India to ensure you get the best ever biryani.

1121 Basmati Rice: We have jut list down the best rice for Biryanis down below for your easier reference the best rice for your Biryani,out of all the types the Basmati rice available in the market, the **1121 Basmati rice** is more preferable for preparing biryani. Packed with extra-long-grain 1121 basmati rice gives excellent fluffy structure to every grain and is ideal for

cooking biryani. Being the top exporters of rice in India , we make sure that our 1121 Basmati rice is the best that your biryani needs every time.

The significance of its ingredient: Long grain rice in the dish Biryani

Long grain rice has been used in many traditional biryani recipes although Basmati rice is more popular for this dish. Another option with fewer distinctive aromas, but with similar texture is long grain rice.this rice variety is more suitable for those, who are looking for tasty but cheap product. It's excellent for making a less complicated biryani where spices can be prominent and rice stays rice-like and soft at the same time.

Gulf Wave Agricom: Your Preferred Rice Exporters in India

At present, Gulf Wave Agricom is one of the top **rice exporters in india** market and offers the best quality of rice for every purpose, particularly for biryani.

This has always been our strength that we shall provide only the best quality of the Basmati rice, 1121 Basmati rice, long grain rice that are exported from India and bought from the merchants.

Major exporter for Rice We are a team of Experts why Choose Gulf Wave Agricom for Your Rice Export Needs?

1. **Premium Quality Rice**: We offer our genuine Basmati rice and 1121 Basmati rice ideal for those who love their biryani.
2. **Global Reach:** Since we are genuine rice exporting company in India, we supply our rice in markets globally, we ensure that each grain gets to the referred market without harm.
3. **Flavorful and Fluffy Rice**: The rice varieties which we use in our recipes are ideal for biryani preparation, whether you want to cook the traditional aromatic rich biryani or a comparatively lighter variety.
4. **Timely Delivery:** We know that time is critical like in every other food industry going into the market. Through our delivery system we ensure that the rice you want is delivered to you as per your requirement.

How to Cook Perfect biryani using gulf wave Agricom rice

I was telling my son for a perfect biryani the rice has to be perfect. These type of rice that we are having here in Gulf Wave Agricom like Basmati rice, 1121 Basmati rice and long grain rice to achieve so soft fluffy and aromatic biryani every time.

Here's a simple recipe for making delicious biryani with our Basmati rice:

Ingredients:

2 cups of Basmati rice or 1121 Basmati rice
1 lb = chicken mutton or vegetables
2 onions, thinly sliced
1 tbsp ginger-garlic paste
2 tomatoes, chopped
2 tbsp biryani masala
Avoid using stale ingredients such as cilantro and mint green leaves
This recipe takes 1-2 bay leaves, 2 cinnamon sticks, and 4 cloves.
Salt, to taste

Instructions:

Soak the rice: Wash and also soak the **Basmati rice** or 1121 Basmati rice for 30 minutes. Drain and set aside.

Cook the rice: Over medium heat, pour water to a large pot then cooked the rice until it is 70% done. Pour off any remaining water and leave the rice to the side.

Prepare the biryani base: In a pan heat onions, ginger-garlic paste followed by spices until they release their aroma. Later add tomatoes and cook until they become soft then put your chicken or mutton or vegetables and your prepared biryani masala. Cook until tender.

Layer the biryani: Then in another large pot, cook the rice and the meat/vegetables for a certain percent then layer them. Garlic, ginger and green chilly are always added at last, along with handful of fresh chopped cilantro and mint leaves are put into the gravy and simmer on low flame for 20-30 minutes until the chicken is fully done.

Serve: It can be eaten hot with a Greek yogurt or a side salad and your tasty and delicious biryani is now ready made from Gulf Wave Agricom's high quality rice.

Contact for your rice exporting requirements

If you are a restaurant that serves amazing biryani or a lover of good Rice or a supplier, we have you covered. Being one of the leading exporter of rice in India, we supply only the best quality of Basmati rice, 1121 Basmati rice and Long grain rice for making the best biryani .

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